

$EMPLOYEES\ MUST\ WASH \\ HANDS\ BEFORE\ RETURNING \\ TO\ WORK$



1. Wet hands



3. Wash for 20 seconds



5. Dry cleaned hands



2. Apply Soap



4. Rinse



6. Turn off faucet with paper towel



Proper Use of Gloves in a Food Establishment

Gloves are **NOT** a replacement for hand washing.





- Hands must be thoroughly washed and dried before putting on gloves, when changing to a new pair of gloves, and after removing gloves
- 2. Gloves need to be changed frequently:
 - When changing tasks (ie moving from raw to ready to eat food)
 - After cleaning or handling chemicals/cleaners
 - After handling non- food equipment or money
 - After handling garbage
 - After using the restroom (gloves must not be worn into the restroom-wash your hands)
 - After blowing your nose, touching your mouth/hair/skin
 - After eating or drinking
 - After handling dirty equipment or utensils
 - · Anytime they become soiled or torn
- 3. Gloves are not to be re-used once removed